

IMPROVED DIETARY FIBER CONTAINING MATERIALS
COMPRISING LOW MOLECULAR WEIGHT GLUCAN

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ABSTRACT

A dietary fiber material obtained by using enzymes to digest cereal grains. The enzymes substantially hydrolyze any starch occurring in the cereal grain into small molecules but only partially hydrolyze β -glucan molecules. The dietary fiber material can have excellent physicochemical, physiological, and sensory properties such as low molecular weight, a particular molecular weight distribution, and a particular polydispersity, in addition to having excellent food ingredient properties. As a food ingredient, the material can have high β -glucan content which provides nutrient to the body. Because the dietary fiber material can have neutral mouthfeel, it can be used to enhance the nutritional content of ice cream, yogurt, baked goods, bars, beverages, or certain other foods—without affecting the taste or other sensory attributes of the food. As a further benefit, the dietary fiber material can be used to provide certain therapeutic benefits, such as anticholesterol activity.

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